



Hello



Hello



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YOU CAN SEE WHAT YOU'RE EATING!



## TRADING ON TRADITION

Salsicciamo represents authentic Italian sausages made with fresh ingredients and top quality meat to satisfy the demands of the discerning UK market.

My name is Giuseppe Roberti and I came from Sicily to produce sausages using my family's authentic recipes. Enjoy this unique fresh taste, made daily just for you.



My promise is to maintain the high quality and standards together with freshness carried forward from my old family tradition.



# salsicciamo

italian artisans



OUR QUALITY AWARDS



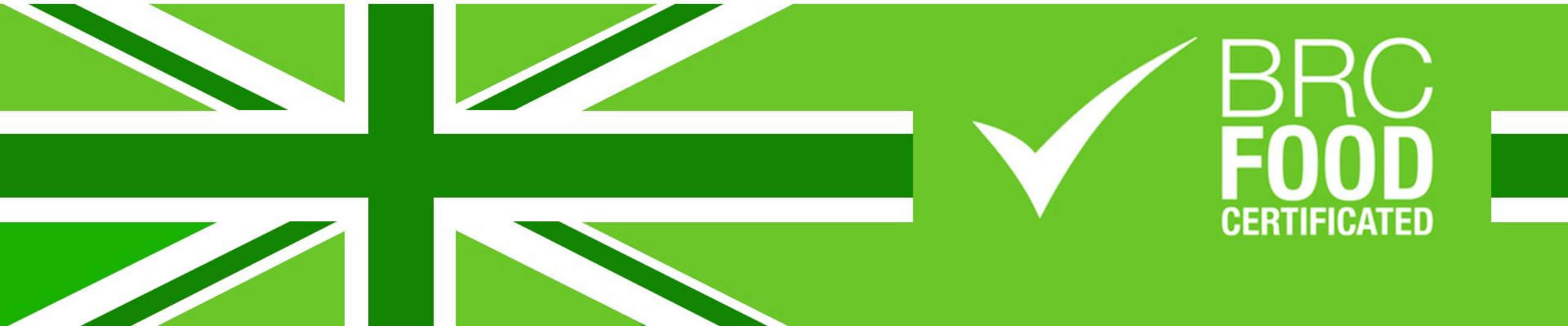
Salsicciame is an unadulterated *clean label* sausage, based on age-old traditional Italian recipes. You'll never find nitrites or allergens in any of our freshly prepared sausages, made locally in the UK every day.



**Salsicciame sausages are ideal for any meal, from breakfast to dinner.**



TRACEABLE FROM FARM TO FORK





Our mission is not only to sell a product of superior quality with authentic flavours but, more importantly, to inform our clientele via the genuineness and versatility of our products. Salsicciamo is not a run-of-the mill sausage. We have developed a range of products, eliminating everything that would have a detrimental health impact.



**Quality is  
or priority**

FreeFrom  
GLUTEN - ALLERGENS - SULPHITES



# EAT FRESH

Salsicciaio is an unadulterated *clean label* sausage, based on age-old traditional Italian recipes. You'll never find nitrites or allergens in any of our freshly prepared sausages, made locally in the UK every day.

# HAND MADE

We are ambitious artisans who, in true Italian tradition, undertake most processes by hand. It is our staff and their passion that ultimately make the difference! We select the best cuts of meat; then trim, link, prick and pack them all by hand, priding ourselves on fine attention to detail.

# 100% SELECTED PORK CUTS

We know that the most important ingredient is the meat! Therefore, during the trial and development stages, we spent a great deal of time and effort to source the optimum pork. After extensive research into sourcing meat from various countries, including Italy, we determined that the best pork for our sausages was from UK Freedom Food (*dedicated animal welfare*) farms. All cuts are carefully inspected before mincing, ensuring that Salsicciaio only uses the premium cuts.







## EXTRA LEAN

We separate the lean meat and the good fat by hand. Our sausages contain a vital balance of 10% fat (of which only 3% is saturated fat). This is essential to ensure a high-quality lean product, giving enough moisture and succulence to the meat when cooked.

## PREMIUM INGREDIENTS

No expense is spared on ingredients. Everything is selected to guarantee the excellence of our sausages, including sourcing products direct from Sicily; such as the local wild fennel and the organic sea salt of Trapani! Both unique products of superior quality, prepared by hand. Just like Salsicciaio!

## NATURAL CASINGS

Most sausages in the UK are made using artificial or collagen casings. Not Salsicciaio! We only use 100% natural casings.

## GLUTEN FREE

Our sausages are 100% high-quality fresh meat! NO bread, rusk, cereals or vegetables. This ultimately means there are NO allergens, making Salsicciaio the ideal gluten and allergens free product for the health and diet-conscious consumer.

RECIPES

PREMIUM AUTHENTIC ITALIAN RECIPES

PREMIUM

# SICILIAN SAUSAGE

WITH FENNEL



## salsicciamo

italian artisans



[www.salsicciamo.com](http://www.salsicciamo.com)



# RETAIL PACKAGING

## LUGANEGA 400g

RECIPES PREMIUM AUTHENTIC ITALIAN RECIPES PREMIUM

### TUSCAN SAUSAGE

WITH GARLIC



[www.salsicciamo.com](http://www.salsicciamo.com)



RECIPES PREMIUM AUTHENTIC ITALIAN RECIPES PREMIUM

### CALABRIAN SAUSAGE

WITH CHILLI



[www.salsicciamo.com](http://www.salsicciamo.com)



RECIPES PREMIUM AUTHENTIC ITALIAN RECIPES PREMIUM

### CLASSIC SAUSAGE

WITH BLACK PEPPER



[www.salsicciamo.com](http://www.salsicciamo.com)



RECIPES PREMIUM AUTHENTIC ITALIAN RECIPES PREMIUM

# SICILIAN SAUSAGE

WITH FENNEL



www.salsicciamo.com



# RETAIL PACKAGING

TRADITIONAL 500g



# GET CREATIVE

Unique and versatile. The mince has the same characteristics and flavour of the sausage. Thanks to its coarse cut, it is suitable for pizza topping, pasta risotto, ragú, meat sauce, meatballs patties...

## COARSE CUT 500g

HOME



COOKING  
salsicciamo.com

RECIPES

PREMIUM AUTHENTIC ITALIAN RECIPES

PREMIUM

# SAUSAGE MINCE

WITH BLACK PEPPER



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italian artisans



[www.salsicciamo.com](http://www.salsicciamo.com)

# ALSO AVAILABLE IN FOOD SERVICE PACKAGING



LET'S DEVELOP  
customised products together

# IT'S **B B Q** T I M E 8x120g **WHEELS**



WITH PEPPER



WITH FENNEL



WITH GARLIC



**THERE IS A NEW  
INGREDIENT  
IN TOWN**

FOR PIZZA TOPPING,  
PASTA SAUCE, SUPPLÍ,  
PASTA FILLING...

**sausage &  
nduja mince**

**NITRITES FREE**



UK IS 007 EC



**salsicciamo**  
italian artisans

**SAUSAGE & NDUJA MINCE**  
10X50g NITRITES FREE

Ingredients: Pork meat (70%), Nduja (pork meat, pork fat, chilli pepper, spices, salt), sea salt, natural flavours, dextrose, sucrose, chilli, acidity regulator: E262, antioxidant E300.

**GLUTEN & ALLERGENS FREE**

Nutritional Values (in 100g):  
 Energy (kcal) 152  
 Energy (kj) 636  
 Total Fat (g) 9.2  
 of which Saturates (g) 3.1  
 Carbohydrate (g) 1.6  
 of which Sugars (g) <0.1  
 Protein (g) 16  
 Salt(g) 2

Packed in Modified Atmosphere  
 Keep refrigerated below 4 °C  
 Thorough cooking prior to consumption.

Salsicciamo - 107 Blundell St, N7 9BN  
[www.salsicciamo.com](http://www.salsicciamo.com)



UK IS 007 EC



**salsicciamo**  
italian artisans

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Batch Number  
**L: 000000**

Use By  
**00-00-00**

Packed in Modified Atmosphere  
 Keep refrigerated below 4 °C  
 Thorough cooking prior to consumption.

**kg 0.000**

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No need to cook in advance for pizza. Portioning helps you with your prep time and food costs.

**SAUSAGE & NDUJA MINCE 1KG**  
FOOD SERVICE PACKAGING

**SAUSAGE & NDUJA MINCE 10x50g**  
FOOD SERVICE PACKAGING





# THE SOPHISTICATED MEATBALL

MEATBALLS 20x25g  
CLASSIC  
FOOD SERVICE PACKAGING

MEATBALLS 6x150g  
CLASSIC  
FOOD SERVICE PACKAGING

MEATBALLS 20x25g  
ONION & PARSLEY  
FOOD SERVICE PACKAGING



NATIONAL DISTRIBUTION  
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THANK  
YOU  
FOR YOUR ATTENTION

[www.salsicciamo.com](http://www.salsicciamo.com)

